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Roll No.

BHM – 201 T

Food Production Foundation- II

Bachelor of Hotel Management (BHM- 17)

2nd Semester, Examination-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section- A

(Long Answer- type questions)

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

S-214

P. T. O.

(2)

1. Name dry methods of cooking and explain them.
2. Classify Fish with examples. Name and explain various cuts of Fish.
3. Classify vegetables with two examples each. Also discuss the effect of heat on nutrients of vegetables.

Section - B
(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

(5x4=20)

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(3)

1. Write note on Poaching.
2. Draw a neat labeled diagram of an egg.
3. Explain cooking of food with microwave oven.
4. What are the points to be considered while purchasing fish?
5. Name & draw various cuts of vegetables.
6. What are the common cooking methods used for sea food and why?